

Group Sets (4 or more people)

54 Set (PP)

TO SHARE:

SALMON SASHIMI

Atlantic salmon w/ soy and fresh wasabi

EDAMAME

Boiled soy beans w/ Himalayan pink salt

KARAAGE

Crispy fried chicken w/ wasabi mayo

GYOZA

Pan fried pork gyoza, served w/ sesame chilli soy

SALAD

Mixed leaf salad w/ mild wasabi vinaigrette

FROM THE GRILL:

SASAMI

Chicken tenderloin

TORIMOMO

Chicken thigh w/ cracked pepper and lemon

KAKUNI

Slow braised pork belly w/ Japanese mustard

79 Set (PP)

TO SHARE:

ASSORTED SASHIMI

Daily assorted fresh sashimi

RENKON CHIPS

Lotus root chips, with soy caramel

KARAAGE BAO BUNS

Crispy fried chicken, with wasabi mayo

BROCCOLINI

Steamed broccolini, in garlic soy dressing w/ house-made chilli paste

FROM THE GRILL:

BUTABARA

Pork belly w/ sweet miso and mustard

TORIMOMO

Chicken thigh w/ cracked pepper and lemon

WAGYU

Jack's Creek wagyu steak, minimum grade 6-7

GARLIC PRAWNS

w/ wasabi mayo and crunchy garlic

Please let us know if you would like some steamed rice



Bird's Nest Binchotan Grilled Specialty

JACK'S CREEK WAGYU STEAK (200G) • 65

Premium Wagyu sirloin steak, marble grade 6-7

ANGUS STEAK (200G) • 39

Local Angus steak, marble grade 3-4

REEF AND BEEF • 39

100g Angus steak w/ 4 garlic prawns, salad and spicy fries

KAKUNI • 21

Slow braised pork belly, w/ Japanese mustard

ATLANTIC SALMON • 18

120g, served w/ garlic mayo and pickled ginger

GARLIC PRAWNS • 17

5pc prawns, finished w/ wasabi mayo and crunchy garlic

SQUID • 22

Two whole squid, finished w/ miso butter

OCTOPUS • 26

Chargrilled octopus, served w/ basil sauce

SCALLOPS 2PC • 15

Served w/ creamy garlic sauce

TOFU • 11

3pc crispy tofu, w/ soy and ginger

Veggie Skewers

Can be made vegan please ask
(one serve = 2 skewers)

ERINGI • 11

King oyster mushroom, w/ soy and butter

SHIITAKE • 10

Locally grown shiitake mushroom, w/ dashi soy and lemon

ZUCCHINI • 8

Zucchini, w/ soy and butter

Classic Meat Skewers

(one serve = 2 skewers)

MOMO • 12

Chicken thigh, w/ lemon, cracked pepper and salt

NEGIMA • 13

Chicken thigh and shallot, w/ tare

BUTA • 13

Pork belly, w/ sweet miso and mustard

SASAMI • 13

Chicken tenderloin, w/ your choice of

- Wasabi mayo
- Mayo and crunchy garlic

KAWA • 10

Crispy chicken skin, w/ salt

TSUKUNE • 11

Bird's nest traditional chicken meatball, w/ tare

Add egg yolk +2

ITALIAN • 18

Bocconcini cheese, tomato wrapped in thinly sliced pork belly, w/ basil sauce and cracked pepper

TEBA • 11

Chicken wings, w/ lemon, cracked pepper and salt

HATSU • 10

Chicken hearts, w/ salt



Dessert

SHIRO GOMA PANNA COTTA • 6.5

White sesame panna cotta, with brown sugar syrup

YUZU SORBET • 8

Refreshing Yuzu flavoured sorbet, made by famous local 'Gelateria Cremona' located at Rosalie

HOJJICHA ICE CREAM • 8

Roasted green tea ice cream, made by famous local 'Gelateria Cremona' located at Rosalie

MOCHI ICE CREAM BAO (NOT GF) • 14

Deep fried bao bun, mochi and ice cream topped w/ sweet miso

Nibbles

EDAMAME

Japanese soybeans, w/ your choice of:

Himalayan salt • 8

Spicy chilli garlic • 12

RENKON CHIPS • 8

Crispy lotus root chips, w/ sweet soy caramel

TORIKAWA SENBEI • 11

Crispy chicken skin chips, w/ mayo and lemon

ONTAMA EGG • 3.5

62-degree egg, served cold, w/ soy and shallots

MISO SOUP • 3

Traditional Japanese dashi and miso soup

Raw

SASHIMI MORIAWASE • 29

Daily assorted fresh sashimi

SALMON SASHIMI 6PC • 18.5

Atlantic salmon, w/ soy and fresh wasabi

TUNA TATAKI • 21

Sliced charcoal-seared tuna, sweet and tangy glaze

HOTATE CRUDO • 20

Thinly sliced Japanese scallops, w/ Bird's Nest ponzu sauce

ABURI KINGFISH • 21

Seared kingfish w/ sweet miso and Japanese mayo

TAKO CARPACCIO • 19.5

Thinly sliced octopus carpaccio, w/ yuzu ponzu

Greens

SHAKI SHAKI KYABETSU • 12

Thinly slice cabbage salad, w/ lemon, olive oil, cracked pepper and mayo

BROCCOLINI • 14.5

Steamed broccolini, in garlic soy dressing w/ house-made chilli paste

HAKUSAI ABURA GAKE • 14

Wombok salad, w/ hot oil dressing, burnt garlic and dried bonito flakes

GREEN SALAD • 12

Mixed leaf salad, w/ mild wasabi vinaigrette

*VEGAN OPTION available for Greens

Signature Sides

PIRIKARA FRIES • 9.5

Shoestring fries, w/ Japanese seven spice and Japanese mayo

NON-SPICY FRIES • 9

Shoestring fries, w/ Himalayan salt and Japanese mayo

TORI KARAAGE 6PC • 15

Bird's Nest famous crispy chicken thigh, w/ mild wasabi mayo

GYOZA (NOT GF) 6PC • 14

Pan fried pork gyoza, served w/ sesame chilli soy

KARI KARI CHEESE 2PC • 14

Gluten-free crumbed and fried melting camembert, with soy caramel and yuzu mayo

Street Food

BAO BUNS (NOT GF) 2PC

Duo of Japanese bao, w/ Japanese slaw, and your choice of:

- Crispy chicken karaage OR tofu • 14
- Braised pork belly OR beef brisket • 16

YAKISOBA (NOT GF) • 16

Japanese stir fried noodles, street food style

Add crumbed chicken OR crispy tofu • +5

SEAFOOD YAKISOBA (NOT GF) • 25

Stir fried noodles, w/ scallops, prawns, squid, and fresh lime

TAKOYAKI (NOT GF) 6PC • 14

Jumbo octopus dumpling balls, in seasoned batter, drizzled w/ Japanese sweet BBQ sauce, mayo and shallots

STICKY WINGS • 14

Crispy fried chicken wings, in sticky sweet soy glaze, w/ sesame

Rice Dishes

ONIGIRI • 6

Grilled rice ball, w/ your choice of:

- Tare: house specialty, brushed w/ tare
- Goma: vegetarian, w/ sesame oil and burnt soy

KATSU CURRY • 19

Bird's Nest special Japanese curry, served w/ rice and gluten-free crumbed chicken

SIZZLING GARLIC RICE • 25

Garlic fried rice, served on a sizzling hot plate w/ egg

STEAMED RICE • 3